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Applicant: Linda Valerie THOMAS et al.

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INFORMATION DISCLOSURE STATEMENT BY APPLICANT

U.S. PATENT DOCUMENTS

Examiner's Initials*	Document No.	Date MM/YYYY	Inventor	Class	Subclass	Filing Date If Appropriate
CP	5,204,029	4/20/1993	Morgan et al	264	4.4	
CP	5,445,949	8/29/1995	Koster et al	435	71.1	
CP	5,821,233	10/13/1998	Van Rijn et al	514	31	
CP	SN 10/765,210	1/28/04	Williams et al	—	—	

FOREIGN PATENT DOCUMENTS

Examiner's Initials*	Document No.	Date MM/YYYY	Country	Class	Subclass	Translation	
						Yes	No
CP	WO 89/03208	4/20/1989	WIPO	—	—		
CP	1 157 618	11/28/2001	Europe	—	—		
CP	1 382 261	1/21/2004	Europe	—	—		

OTHER DOCUMENTS

Examiner's Initials*	Include author, title of article, title of item (book, journal, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.
CP	Shahidi, F. et al, "Encapsulation of Food Ingredients," <u>Critical Reviews in Food Science and Nutrition</u> , 33(6) (1993), pp. 501-547
CP	Thomas, L.V. et al, "Natamycin," <u>Danisco Technical Paper</u> (2003), pp. 4009-4115
CP	Koontz, J. et al, "Formation of Natamycin: Cyclodextrin Inclusion Complexes and Their Characterization," <u>J. Agric. Food Chem.</u> , 51 (2003), pp. 7106-7110
CP	Koontz, J. et al, "Stability of Natamycin and Its Cyclodextrin Inclusion Complexes in Aqueous Solution," <u>J. Agric. Food Chem.</u> , 51 (2003), pp. 7111-7114
CP	<u>Cereal Foods World</u> , Vol. 44, No. 5 (May 1999), pp. 370-371
CP	"Microencapsulation," <u>Kirk-Othmer Encyclopedia of Chemical Technology</u> , 3 rd Ed., Vol. 15, pp. 473-474
CP	Mofidi, N. et al, "Mass preparation and characterization of alginate microspheres," <u>Process Biochemistry</u> , 35 (2000), pp. 885-888
CP	Wong, T. et al, "Release characteristics of pectin microspheres prepared by an emulsification technique," <u>J. Microencapsulation</u> , Vol. 19, No. 4 (2002), pp. 511-522
CP	Sanghvi, S. et al, "Effect of viscosity and interfacial tension on particle size of cellulose acetate trimellitate microspheres," <u>J. Microencapsulation</u> , Vol. 9, No. 2 (1992), pp. 215-227
CP	Lee, S. et al, "Whey Protein-based Microcapsules Prepared by Double Emulsification and Heat Gelation," <u>Lebensm.-Wiss. U.-Technol.</u> , 33 (2000), pp. 80-88
CP	Dinsmore, A. et al, "Colloidosomes: Selectively Permeable Capsules Composed of Colloidal Particles," <u>Science</u> , Vol. 298 (November 1, 2002), pp. 1006-1009

Examiner's Signature

Carolyn Padon

Date Considered

12-1-05

*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.